



# The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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## August 15, 2015 – September 14, 2015

### Rouge, Rosso, Tinto

We're in the zone this month: the Eurozone. With the exception of one wine-of-the-month, all the wines in this newsletter are European and under twenty dollars. These six front page reds form a bridge between summer and autumn. They are neither too light nor too heavy and will match the cornucopia of good things at local markets in the next couple of months.

#### New Cabernet Franc

**2014 Saumur-Champigny 'Voltige des Clos' (Les Clos Maurice)**  
Sale Price \$12.99 – \$132.50 case of twelve



Saumur-Champigny is a one-grape pony. There is no white or rosé in Saumur-Champigny, just red wine made from Cabernet Franc. Back in February we tasted with Mickael Hardouin, the proprietor of Les Clos Maurice, and found his wines to be delicious. His entry-level wine, the 'Voltige des Clos,' is a complex mix of smoky blackberry aromas and ripe round tannins with a long, lingering, dry finish. In our experience Loire Valley reds have amazing versatility. This is the red wine to serve with fish.

What we liked most about the 2012 Viticcio was its directness. This Chianti Classico is neither brooding nor going through an identity crisis. It slaps you across the palate with a vibrant dose of Sangiovese's hallmark sour cherry fruit, snappy acidity, and fine, biting tannins. With the proper balance these elements knit together to make a memorably honest Chianti that will sing with a fresh tomato sauce and some homemade pasta.

#### Real Chianti

**2012 Chianti Classico (Viticcio)**  
Sale Price \$15.99 – \$163.10 case of twelve

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#### Made in Tenerife



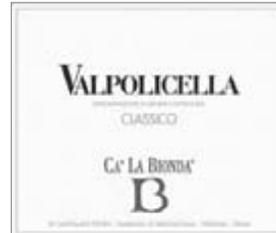
**2013 Valle de la Orotava-Tenerife '7 Fuentes' (Suertes del Marqués)**  
Sale Price \$19.99 – \$203.90 case of twelve

While researching this wine, we learned that Spain's highest mountain is not on the mainland. Mount Teide on Tenerife in the Canary Islands owns that distinction, plus it is the world's third largest volcano. The soil on Tenerife can be described as 'profoundly volcanic,' and the wines produced there have an earthy, savory quality like no others. The 2013 Valle de la Orotava (denominacion) '7 Fuentes' (wine) from Suertes del Marqués (producer) is made from Listan Negro and Tintilla (grapes) from vines as old as one hundred years. With its wispy dried-currant fruit and its volcanic-ashy dryness, this fascinating wine seems plucked from the trade winds of the Atlantic.

Listed prices are honored through September 14th. We will not honor mistyped prices. Vol. 39, No. 9

#### Valpolicella

**2014 Valpolicella Classico (Ca' la Bionda)**  
Sale Price \$11.99 – \$122.30 case of twelve



*"The air over the Valpolicella vineyards trembles with the waves of light bouncing off the giant mirror of Lake Garda, a quality of the landscape that the wine calls back with the shimmering luster of its color."*

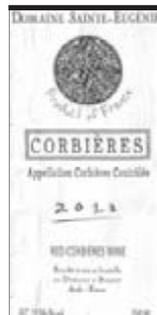
—Victor Hazan, Italian Wine, 1982.

We do love the color of this wine, how it is simultaneously deep and transparent. This 2014 Valpolicella Classico from Ca' la Bionda is a ripe, elegant red that will be a perfect match for a grilled eggplant sprinkled with mint.

#### Verduno Pelaverga

**2014 Verduno Pelaverga 'Speziale' (Fratelli Alessandria)**  
Sale Price \$19.99 – \$203.90 case of twelve

Sometimes we come across a wine that unexpectedly delights with its unique personality. There's no wine quite like this one. And according to Vittore Alessandria, who runs his family's historical estate Fratelli Alessandria in Verduno, this is also a rare wine, as there are only twelve producers of Verduno Pelaverga. Although the hilltop village of Verduno might be better known as one of the eleven communes of Barolo, it also has its very own DOC using the native Pelaverga Piccolo grape. This particular Verduno Pelaverga from Fratelli Alessandria is named 'Speziale' after the characteristic spiciness of Pelaverga Piccolo. Translucent in color and fragrant with dried rose petals and white pepper, this elegant red charms with its delicate strawberry fruit and spice. As the back label suggests, this wine pairs well with 'good company.'



#### Corbières

**2013 Corbières (Domaine Sainte-Eugénie)**  
Sale Price \$9.99 – \$101.90 case of twelve

Corbières is the largest appellation in the Languedoc. Here Domaine Sainte-Eugénie makes a sun-soaked, generous red blend of Carignan, Grenache, and Syrah. The 2013 is spicy, juicy, and full of fruit. Have this with a full-on summer ratatouille.

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## Lucky Lugana

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### 2014 Lugana (Ca' Lojera)

Sale Price \$14.99 – \$152.90 case of twelve

Good news for the fans of this Lugana: it's back, and it's just as juicy and delicious as ever. The grape variety behind the wine has many names, the most common being Trebbiano di Lugana. However the name is somewhat misleading in that the grape is not a Trebbiano but genetically a Verdicchio.

Technicalities aside, this is a refreshing and unoaked white to be enjoyed with food, preferably outside with friends who like to eat. Pears, flowers, and lemons characterize this vintage. Having grown up on the shores of Lake Garda, this Lugana is a natural match for fish, but because the wine has some body it can also be enjoyed with heavier fare, making it a versatile match for different kinds of foods. In fact it was successfully road tested with Lamb Vindaloo and Aloo Gobi recently. This is an easy choice for the remaining cook-outs of the summer.

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## Amazing Sauvignon Value

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### 2014 Touraine Sauvignon 'Les Sagères' (Domaine Courtault-Tardieux)



Sale Price \$12.99 – \$132.50 case of twelve

The 2014 vintage in the Loire Valley has yielded great wines and, thanks to the currency exchange, some exceptional values. This hand-harvested Touraine Sauvignon is a full flavored, bone-dry white that cries out for a summer salad with

steamed new potatoes, green beans, hardboiled egg, parsley, and fresh goat cheese. This is a totally French Sauvignon Blanc, totally dry and totally delicious.

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## Sancerre

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### 2014 Sancerre 'Cuvée des Moulins Bâles' (Célestin Blondeau)

Sale Price \$17.99 – \$183.50 case of twelve

The successes in the Loire Valley in 2014 did not exclude Sancerre. This great deal from Célestin Blondeau is a classic Sancerre with signature green plum and apple fruit fused with fine minerality.



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## Less is More Mourvèdre

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### 2012 Vin de Pays du Mont Caume (Terre d'Ombre)

Previous Price \$17.99

Sale Price \$14.99 – \$152.90 case of twelve

This Bandol producer's Vin de Pays now sells for a song. The 2012 Terre d'Ombre is mostly Mourvèdre and is the personification of French Mediterranean red.



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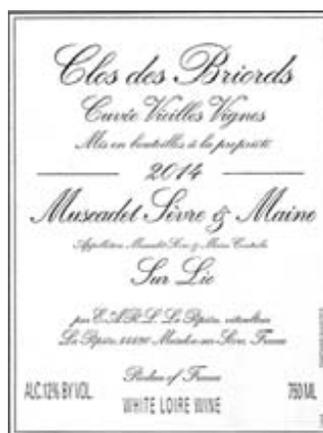
## Grand Cru Muscadet

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### 2014 Muscadet Sèvre et Maine 'Clos de Briords' (La Pépière)

Sale Price \$15.99 – \$163.10 case of twelve

As white wine goes, the Clos de Briords from La Pépière has delivered more for the dollar than any French white since we first began selling it in the 1995 vintage. If this stellar old-



vine, single-vineyard prodigy was miraculously transported to Chablis and given an equally passionate owner, its price would increase fourfold. Instead we are blessed by Marc Ollivier's vision. This is the essence of Muscadet: superbly tended old vines, hand-harvested grapes, natural yeast fermentation, the wine aged in a cold cellar. In good vintages, this wine improves

with age significantly. For years Marc did almost all of the work by himself. Now he has a couple of partners, and when we saw him in February he seemed happier than ever. That made us happy, and this wine may make you happy too.

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## Dr. Dry

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### 2013 Oppenheimer Riesling Spätlese Trocken (Dr. Heyden)

Sale Price \$11.99 – \$122.30 case of twelve



Dry Riesling is here to stay. Maybe in the near future, the knee-jerk too-sweet Riesling reaction will become less common. Dr. Heyden's 2013

Oppenheimer Dry is a fabulous wine with green apple fruit and minerals leading to one of the greatest finishes for value in the world of dry wine. This wine won't quit on you.

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## Last Rosé of Summer

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### 2014 Chinon Rosé (Domaine Baudry)

Sale Price \$17.99 – \$183.50

The Baudrys are terrific winemakers. In the cool 2013 vintage they scrapped some of their single-vineyard reds to bolster their Domaine bottling and make more rosé. In 2014 they were able to make all of their wines plus a superior rosé. In this vintage they stretched the fermentation to near total dryness and full malolactic. The result is a rosé with more color and depth of flavor. We think that this is a rosé of Cabernet Franc that requires food. The savory, mouth-watering raspberry fruit is suited for either a poached salmon with a tangy green sauce or a grilled skirt steak with a chimichurri sauce.



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## Vinho Alvarinho Verde

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### 2014 Vinho Verde (Muralhas de Monção)

Sale Price \$8.99 – \$91.70

case of twelve

This is a truly superior Vinho Verde. The 2014 Muralhas de Monção is made almost entirely from Alvarinho – which the Spanish just over the Minho River call Albariño. We like both versions, but the more affordable Portuguese avatar with its natural spritziness has considerable charm. This is refreshingly dry, and perfect with a big bowl of mussels, lots of garlic, and crusty bread.



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## Specialty Foods

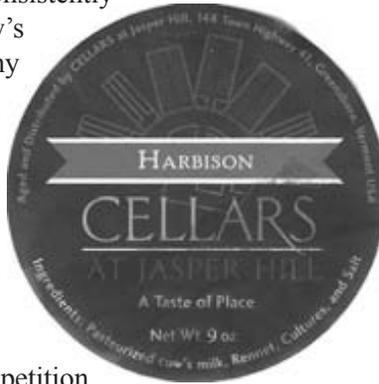
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### Harbison \$14.99 per piece (Regular price 16.99)

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We featured this Jasper Hill cheese in the spring, and find ourselves coming back to it. It's consistently outstanding. A soft ripened cow's milk cheese encased in a bloomy rind and wrapped with spruce bark, it's at once woody and sweet, with a gooey, spoonable texture. It recently won first place in the category of soft ripened cheeses made from cow's milk and 3rd place in the best of show at the 2015 American Cheese Society Competition. Well deserved!



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### Chèvre in Blue \$14.99 per lb. (Regular price \$16.99)

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Combining two desirable qualities in cheese, the sharp spiciness of blue and the fresh tang of goat's milk, this rindless blue cheese made with pasteurized goat's milk is equally well suited to a salad or a cheese plate. It was the first cheese produced by Arnaud Solandt and fourth-generation French cheesemaker Jean Rossard when they started Montchevré in Preston, Wisconsin in the late 1980s. Since then they have grown tremendously, now producing over 50 different goat's milk cheeses using quality milk from 360 local and independent family farms who supply milk exclusively to Montchevré.



This cheese has received many accolades over the years, most recently first place in its category at the American Cheese Society.

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### Forerunner \$22.99 per lb. (Regular price \$24.99)

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A raw cow's milk Havarti-style cheese from Mt. Mansfield Creamery, a family owned dairy in Morrisville, Vermont,

Forerunner is a sight to behold with a creviced cave-aged rind (kept thin to allow for full bodied flavor in the cheese) and a dense, semi-firm, cream colored paste.

Like all of the cheeses from Mt. Mansfield Creamery, this one is named after a ski slope in Stowe. Second place winner in the 2015 American Cheese Society competition in the Dutch-style all milks category.



### Sale Dates

**The Extra Long Summer Quarterly Sale of the Year begins Friday August 21st and runs through Sunday September 6th.**

Details: 10% off six bottles; 20% off twelve bottles. Wines of the Month (back page), fortified wines (Port, Sherry, Vermouth, etc.) and sparkling wines may be included for a 10% discount. Jug wines and boxed wines are excluded.

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## Wines of the Month — August 15, 2015 through September 14, 2015

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### 2014 Pinot Noir (Moulin de Gassac)

**Sale Price \$9.99 – \$107.89 case of twelve**

This first-ever Pinot Noir from Gassac is a lightly fruited, well balanced dry Languedoc red.

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### 2014 Muscadet Sèvre et Maine ‘St. Vincent’ (Delhommeau)

**Sale Price \$9.99 – \$107.89 case of twelve**

Muscadet is the best value in dry French white. The 2014 Saint Vincent from Delhommeau is a gusher. Have with seafood.

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### 2014 Chardonnay (Los Vascos)

**Sale Price \$8.99 – \$97.09 case of twelve**

The 2014 from Los Vascos is a crisp, flavorful, un-oaked Chardonnay. Have it with those last ears of fresh corn and tomatoes.

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### 2013 Vino de la Tierra de Castilla (El Paso del Lazo)

**Sale Price \$6.99 – \$75.49 case of twelve**

This Spanish Tempranillo is enhanced with a small dose of Syrah for added depth and spice. Great for stuff off the grill.

